

~~Please amend Claim 10 as follows:~~

10. A process according to Claim 9 for making a customized coffee beverage product by delaying dilution of the coffee extract for a period of time in excess of about 30 minutes after onset of brewing of the extract.

~~Please amend Claim 11 as follows:~~

11. A process according to Claim 10 for making a customized coffee beverage product by delaying dilution of a coffee extract for a maximum period of about 48 hours after onset of brewing of the extract.

~~Please amend Claim 12 as follows:~~

12. A process according to Claim 11 for making a customized coffee beverage product by delaying dilution of a coffee extract for a period of time of less than about 24 hours after onset of brewing of the extract.

~~Please amend Claim 13 as follows:~~

13. A process according to Claim 12 for making a customized coffee beverage product by delaying dilution of a coffee extract for a period of time of less than about 12 hours after onset of brewing of the extract.

~~Please amend Claim 14 as follows:~~

14. The process of Claim 8 wherein the coffee extract is prepared from ingredients comprising an extract portion of water and a dry, roast and ground coffee, and the weight ratio of the extraction portion of water to the dry, roast and ground coffee is in the range of from about 5:1 to about 24:1.

~~Please amend Claim 15 as follows:~~

15. The process of Claim 14 wherein the weight ratios of the extraction portion of water to the dry, roast and ground coffee is in the range of from about 8:1 to about 13:1.

~~Please amend Claim 16 as follows:~~

16. The process of Claim 11 wherein the weight ratio of the extraction portion of water to the dry, roast and ground coffee is in the range of from about 5:1 to about 24:1.

~~Please amend Claim 17 as follows:~~

17. The process of Claim 11 wherein the weight ratios of the extraction portion of water to the dry, roast and ground coffee is in the range of from about 8:1 to about 13:1.